

STEAK NIGHT

SNACKS

- Greek green olives **5**
- Lievito sourdough & butter **4.5**
- Today's hummus, focaccia **6**

TO START

- Corn ribs, tahini mayo **8**
 - Somerset charcuterie croquettes, mustard mayo, pickled cucumber **10.5**
 - Chicken strips, hot honey, ranch **11**
 - Burrata, roast grapes, honey, fennel, focaccia **12**
 - Roast squash, Whitelake goats curd, pickled jalapeños, salsa macha, sage **12**
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Tagliatelle, sun-blushed tomatoes, capers, crispy chili, parmesan **19**

STEAKS

Air-dried Hereford beef sourced from Origin Butchers

- 8oz Rump **32**
- 10oz Sirloin **36**
- 10oz Ribeye **40**

add on peppercorn sauce **3.5**

All steaks served with sun blushed tomatoes & parmesan salad, skin on fries

SIDES

- Skin on fries with Wraxall seasoning **4.5**
 - add on harissa mayo **1.5**
 - Charles Dowding's garden leaves, parmesan, sun-blushed tomatoes **5.5**
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DESSERTS

- Chestnut & chocolate torte, double cream **8**
- Chocolate and hazelnut filled doughnuts **8.5**
- Waffles, ricotta stracciatella ice cream, burnt butter caramel **9**
- Brickell's ice cream, per scoop **3**
- Vanilla bean, salted caramel, ricotta stracciatella or mint chocolate chip*

A discretionary service charge of 10% will be added to your bill, 100% of which is split fairly between the team. Bills inclusive of VAT.
Please let a member of the Wraxall Team know if you have any food allergies or dietary requirements, Allergen Information will be provided upon request.

